



Tom Barrett
Mayor

Bevan K. Baker, FACHE
Commissioner of Health

Raquel M. Filmanowicz
Health Operations Administrator

Health Department

Family and Community Health Services

web site: www.milwaukee.gov/health

Routine Food

CHICAGO RED HOTS, LLC
CHICAGO RED HOTS
9025 W BROWN DEER RD
MILWAUKEE, WI

8/1/2008

The following list of violations of the Wisconsin Administrative Code as adopted by reference in the Milwaukee Code of Ordinances Chapter 68, and/or other City ordinance(s) must be corrected as soon as possible but not later than the date specified. A re-inspection fee may be assessed if the violation is not corrected by that date. An inspection fee may be charged for any repeat violations.

Code Number	Description of Violation	Correct By
3-301.11	The cook was seen touching lettuce, cheese, bread, onions and lunch meat with his bare hands. Employees may not touch ready-to-eat food with their bare hands. Use a utensil, gloves or a deli tissue to touch such items.	8/1/2008
3-302.11	Raw steak was stored over condiments and raw hamburger was stored over cooked hot dogs. Store raw animal products below and away from ready to eat foods. All food must be protected from cross-contamination.	8/1/2008
3-401.11	The gyro machine was not on and the gyro meat was partially cooked and sliced upon arrival. Store was just opening. Gyro meat must be cooked and sliced all the way through; it may not be cooled and reused. Raw animal foods must be cooked to appropriate temperatures.	8/1/2008
3-403.11	A pan of roast beef was reheated to 155 and placed on the steam table. Potentially hazardous food that is cooked, cooled, and reheated for hot holding must be reheated so that all parts of the food reach 165 degrees for 15 seconds.	8/1/2008
3-501.13	Hot dogs were thawing in a bucket of water near the cookline. Thaw foods in a refrigerator or under cold running water in the prep sink.	8/1/2008



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3-501.14	A large plastic tub of par fried chicken was at 48 degrees in the glass display cooler. It was prepared the night before. Also, a large bin of par fried chicken was in the prep cooler at 53 degrees. Potentially hazardous food must be cooled from 135 to 41 degrees in less than 6 hours provided the food is cooled from 135 to 70 degrees in the first 2 hours.	8/1/2008
3-501.16	The prep cooler is not holding temperature. Sour cream was at 56, sausage was at 47, hot dogs were at 51, and lunch meat was at 52. Do not place hot items in this cooler. This cooler is only designed to hold cold foods cold. Have repairs made if necessary. Potentially hazardous food must be held cold at 41 degrees or below.	8/1/2008
4-601.11	The slicer had dried food debris. The manager stated that the slicer is cleaned in place with a spray bottle of bleach water. Clean all food equipment at least every four hours while in use and properly wash, rinse and sanitize in the sink compartments. All food contact equipment and utensils must be clean.	8/1/2008
6-501.111	There were many fruit flies in the back area especially around the onions. Also, there are some mouse droppings in the back area and utility closet. Provide effective pest control methods to eliminate pests.	8/15/2008

Notes:

The customer restroom has an out of order sign posted, although the restroom is not out of order. Customers must have access to the restroom upon request. The manager could not open the door during inspection. Provide lock that can be opened easily on this door, remove sign and allow customers to use restroom when requested.

Uncovered employee beverages were stored over food in the coolers. Store employee food and beverages in areas that will not contaminate customer food.

There is not adequate lighting in the kitchen or dry storage area. Replace light bulbs. Also, one light bulb is missing the cover above the slicer. Replace.

On 8/1/2008, I served these orders upon CHICAGO RED HOTS, LLC by leaving this report with

Inspector Signature (Inspector ID:65)

Operator Signature